Hearts of Artichoke Salad

Serves 10

2 cans artichoke hearts, quartered

Dressing:

1/2 c. olive oil

1/4 c. balsamic vinegar

Salt and pepper to taste

1/4 bunch flat-leaf parsley, chopped fine

15 Kalmata olives, chopped

½ red onion, sliced into thin rings

2 lb. tomatoes, seeded and chopped

Directions:

Drain the quartered artichoke hearts and let dry on a paper towel.

Whisk all of the dressing ingredients in a bowl. Add the artichoke hearts, olives, onions and tomatoes and toss to coat.

Let stand at room temperature for at least 30 minutes before serving.